



Through changing our menus with the seasons, we strive to serve you delicious food using the freshest ingredients. **That's the EPIC way**

SHARERS & STARTERS

Seafood Sharing Board	£15.00
Smoked Haddock Rarebit, Crab Cakes, Mackerel & Horseradish Paté, Potted Shrimps, Cucumber Relish & Warm Flatbread	
Veggi Picnic [V]	£12.75
Lentil Scotch Egg, Hummus, Glamorgan Sausage Roll, Wookey Hole Cheddar, Local Beer Jelly & Artisan Breads	
Artisan Breads [V] [GFA]	£3.65
Mrs Middletons Rapeseed Oil & Marmite Butter	
Dough Balls, Garlic & Lemon Butter [V]	£3.00
Italian Mixed Olives [V] [GF]	£2.50
Watercress & Nettle Soup [V] [GFA]	£5.00
Onion Seed Twirl	
Salt Beef & Green Bean Salad [GFA]	£7.75
Treacle & Mustard Dressing	
Dorset Crab Cakes	£9.00
Coconut, Chilli & Ginger	
Knife & Cleaver' Crayfish & Lobster Cocktail [GFA]	£12.00
Chicken Liver Paté [GFA]	£7.50
Pomegranate & Mint Chutney, Rustic Toast	
Whipped Goats Cheese [V]	£6.75
Grape Tart, Granny Smith Apple	
Shaved English Asparagus, Dandelion & Fennel Salad [V] [GF]	£7.25
Berkswell Cheese	

SANDWICHES (12-6pm)

Served on either Soft White Bloomer, Warm Baguette or Gluten-free Bread, with a choice of chips, soup or salad

Roast Beef , Horseradish Crème Fraîche [GFA]	£9.00
Crayfish , Marie Rose & Avocado [GFA]	£8.25
Falafel , Spicy Hummus [V] [GFA]	£7.75

BURGERS & HOTDOGS (12-6pm)

Served with Skinny Fries & Crunchy Slaw
(Add Fried Egg £1, Add Bacon £2)

Prime Bavette Beef Burger	£12.75
Chorizo Jam & Monterey Jack	
White Bean & Garden Pea Burger [V]	£11.50
Somerset Brie & Salsa Verde	
Toulouse Hot Dog	£11.50
Sauerkraut, Whole Grain Mustard Mayo	

MAINS

Aubergine Gnocchi [V] [GF]	£14.50
Plum Tomato & Basil Salsa, Burrata	
Wild Mushroom & Somerset Brie Cannelloni [V]	£13.50
Broad Beans & Wild Garlic	
Woburn Rump of Beef & Mini Kidney Pie [GFA]	£15.50
Baked Mash, Pea Purée & Heritage Carrots	
Roast Monkfish [GFA] [N]	£19.50
Crispy Welsh Mussels, Matchstick Potatoes & Rocket Pesto	
Cornish Fish Stew [GFA]	£17.50
Grilled King Prawns, Saffron Rouille & Garlic Toast	
Chicken Breast & Poached Thigh [GF]	£16.75
Sweetcorn & Spring Onion Risotto, Crispy Bacon	
Taste of Pork [GFA]	£16.50
Loin, Glazed Rib & Black Pudding, Paprika Potatoes & English Apple Sauce	
Herb Crusted Rack of Lamb [N]	£25.00
Pulled Shoulder & Pinenuts, Pearl Cous Cous, Olive Tapenade & Feta	

STEAKS

Naturally Produced Prime Beef	
All served with Chips, Spring Pea & Crispy Shallot Salad Choice of Sauces - Peppercorn, Salsa Verde, The Knife House Butter [GF]	
10oz Dry-aged Rump [GF]	£19.75
8oz Dry-aged Ribeye [GF]	£22.00
2 x 3oz Fillet Medallions [GF]	£24.75
18oz Chateaubriand to Share [GF]	£56.00

PIZZAS (Stone Baked 12")

Iberico Chorizo , Chilli & Rocket	£11.00
Pulled Ox Cheek , Porcini Mushrooms & Shallot	£13.00
Burrata , Sun Blushed Tomatoes & Basil [V]	£12.00

SIDES

Chips , Sea Salt & Pepper [V] [GF]	£3.50
Paprika & Sherry Vinegar Potatoes [V] [GF]	£3.50
Creamed Leeks & Chives [V] [GF]	£3.50
Hispi Cabbage & Smoked Bacon [GF]	£3.00
Spring Pea & Shallot Salad [V] [GF]	£3.00
Baby Gem, Cashel Blue & Hazelnut Salad [V] [GF] [N]	£4.00

A 10% optional gratuity will be added to tables of eight or more. This is distributed between the whole team. Thank You.

For any allergen information please contact a member of our team. [V] Vegetarian | [GF] Gluten Free | [GFA] Gluten Free Available | [N] Contains Nuts

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